

F1 14. (amended) The powder composition according to claim 27, wherein the average particle size of the food-impregnated particles is from 1 to 100  $\mu\text{m}$ .

F2 16. (amended) The powder composition according to claim 27, wherein the functional food material is a substance susceptible to deterioration by light, heat, or oxygen.

17. (amended) The powder composition of claim 27, wherein the lipid content of the delipidated egg yolk is 10% by weight or less of the solid ingredients of the delipidated egg yolk.

F3 18. (twice amended) The powder composition of claim 27, wherein said spray-dried, porous delipidated egg yolk particles have pores ranging in size from 0.1 to 10  $\mu\text{m}$ .

19. (amended) A food comprising the powder composition according to any one of claims 14, 16 to 18, or 27.

F4 20. (amended) A method for preparing a powder composition, which method comprises the steps of:

mixing 100 parts by weight of a delipidated egg yolk with 10 to 1000 parts by weight of water,

spray-drying the resulting mixture at 50 to 200  $^{\circ}\text{C}$  to prepare porous, delipidated egg yolk particles having pores on surfaces thereof,

mixing the resulting delipidated egg yolk particles with a functional food material, which functional food material is selected from the group consisting

of substances that have undesirable flavor and substances that are susceptible to deterioration, to provide a mixture containing the functional food material and the delipidated egg yolk particles, and

drying the resulting mixture to a water content of 10 weight-% or less under reduced pressure.

21. The method of claim 20, wherein the mixture is dried under reduced pressure with stirring in the drying step.

22. The method of claim 20, wherein the egg yolk is delipidated by solvent extraction, enzyme decomposition, pressure extraction, centrifugation, super critical extraction, or isolation with an absorbent.

23. The method of claim 20, wherein the egg yolk is delipidated using ethanol in an amount of 400-5000 parts by weight per 100 parts by weight of raw material egg yolk.

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**Add new claims 24-27:**

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24. (new) The method of claim 20, wherein the spray-drying step dries the mixture to a water content of 10 weight-% or less.

25. (new) The method of claim 20, wherein the mixture containing functional food material and delipidated egg yolk particles contains 5 to 60 weight-% food and 95 to 40 weight-% delipidated egg yolk.

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26. (new) The method of claim 20, wherein the drying step is conducted under a reduced pressure of 100 mm Hg or less.

27. (new) A powder composition comprising the product of the process of claim 20.

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Attached hereto is a marked up version showing the changes made to the application by this Amendment.